



OCTOPUS HOT DOGS WITH BUSH'S® BLUEY BAKED BEANS AND BROCCOLI

Fancy plating isn't just for restaurants when your family works together to make these delightful octopus hot dogs! Let the kids play chef by adding faces to the octopus hot dogs with condiments, and serve with broccoli and Bush's® Bluey Baked Beans.

PREP TIME: 10 MINS

COOK TIME: 10 MINS

SERVES: 4

INGREDIENTS

- 4 hot dogs
- 2 crowns broccoli, cut into florets
- 1 can (15.8 oz) Bush's® Bluey Baked Beans, warmed

COOKING INSTRUCTIONS

1 PREP

To make the octopus hot dogs: cut each hot dog in half so you end up with 8 halved hot dogs. Then make 4 cuts two-thirds of the way through the bottom (cut end) so you end up with 8 legs on the halved hot dog. Repeat with remaining hot dogs.

2 BOIL

Bring a medium pot of water to a boil, add broccoli florets and cook until they are crisp-tender, about 2-3 minutes. Remove with slotted spoon.

3 COOK

Add hot dogs to the same pot of water and cook until cut ends of hot dogs curl, about 1 minute.

4 SERVE

Serve hot dogs and broccoli with a large spoonful of warmed baked beans.